

# Henrietta's

Dinner · Summer 2018

## SMALL PLATES / SOUP / SALAD

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**STOREY FARMS DEVEILED EGGS** *trout roe, garden herbs*

**SMOKED TROUT RILLETTE** *horseradish cream, pickled okra-onion relish, crostini*

**SLOW ROASTED VIDALIA ONION SOUP** *crisp prosciutto americano, summer truffles*

**GOLD TOMATO GAZPACHO** *cucumber, tomato, herbs*

**SHAVED SUMMER SQUASH SALAD** *herbs, lemon, extra virgin olive oil, pecorino pepato*

**GARDEN LETTUCES** *baked Chevre, roasted peppers, sherry vinaigrette*

**HEIRLOOM TOMATOES & BURRATA** *arugula, nicoise olives, basil vinaigrette*

**SEASONAL MELON** *prosciutto americano, Thomasville tomme, Saba*

**ROASTED MUSHROOM & ONION TART** *burden creek chèvre, herb salad*

**HAT TRICK GIN STEAMED MUSSELS** *butter, parsley, garlic toast*

**PICKLED LOCAL SHRIMP EN ESCABECHE** *picholine olives, house saltines*

**CHICKEN TWO WAYS** *chicken liver mousse, wood fire grilled hearts, house pickles, grilled bread*

**JUMBO LUMP CRAB CAKE** *remoulade, salade verte, small tomatoes*

## MAIN

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**SEASONAL VEGETABLE ASSORTMENT**

**LOWCOUNTRY BOUILLABAISE** *smoked tomato broth, scallop, mussels, shrimp, grilled bread, rouille*

**WOOD GRILLED WHOLE SUNBURST FARMS TROUT** *sweet corn & Benton's bacon ragout, celery-parsley salad*

**PAN ROASTED SCALLOPS** *creamed Charleston gold rice, squash, pistou*

**WOOD GRILLED RIBEYE** *mushroom ragout, summer truffle butter*

**ROASTED JOYCE FARMS POULET ROUGE CHICKEN** *Anson Mills Polenta Integrale braised greens, pan juices*

**WOOD GRILLED MOROCCAN SPICED LAMB T-BONE CHOPS** *ratatouille, olive tapenade*

## ACCOMPANIMENTS

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**RATATOUILLE**

**FINGERLING POTATOES**

**ANSON MILLS POLENTA**

**POMMES FRITES**

**CREAMED CHARLESTON GOLD RICE**

**MUSHROOM RAGOUT**

**SWEET CORN-TOMATO-BACON RAGOUT**

**BRAISED GREENS**

*The chef prepares seasonal selections for our menus based on availability and freshness.  
Menus are subject to change.*

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